

1 **VI. CLAIMS**

2
3 What is claimed is:

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5 **1.** A rich creamy coconut beverage comprising:

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7 **A)** water;

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9 **B)** a contained and preserved liquid base developed from mixing
10 water, sugar and a coconut cream powder derivative of natural coconut
11 that is processed from natural coconut milk through a spray drying
12 process;

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14 **C)** sugar;

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16 **D)** ice; and

17
18 **E)** contained and preserved young coconut meat originating from
19 said natural coconut at its immature stage.

20
21 **2.** The rich creamy coconut beverage set forth in claim 1, further
22 characterized in resembling texture, consistency, taste, and appearance of
23 mixing natural coconut liquid endosperm with jelly-like meat of an
24 immature said natural coconut recently picked from a coconut palm tree.

25
26 **3.** The rich creamy coconut beverage set forth in claim 2, further
27 characterized in that said spray drying process is a unit operation where a
28 pumpable liquid feed is finely dispersed or atomized to form droplets that

1 are sprayed into a heated air chamber and facilitate dehydration of said
2 droplets, thus forming powder particles, said powder particles are
3 conveyed to a cyclone where said coconut cream powder is collected.
4

5 4. The rich creamy coconut beverage set forth in claim 3, further
6 characterized in that said coconut cream powder derivative comprises said
7 natural coconut and a starch hydrolysis product.
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9 5. The rich creamy coconut beverage set forth in claim 4, further
10 characterized in that said starch hydrolysis product is maltodextrin.
11

12 6. The rich creamy coconut beverage set forth in claim 5, further
13 characterized in that said young coconut meat contains mainly water and
14 said jelly-like meat which are collected, bleached and contained with
15 preservatives.
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17 7. The rich creamy coconut beverage set forth in claim 6, further
18 characterized in that said rich creamy coconut beverage has vanilla extract.
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20 8. A method to develop a coconut beverage, comprising:
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22 A) pouring approximately 8 ounces of cold water into a blender;
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24 B) pouring approximately 4 ounces of a contained and preserved
25 liquid base developed from mixing water, sugar and a coconut cream
26 powder derivative of natural coconut into said blender;
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28 C) pouring approximately 1.75 ounces of sugar into said blender;

1
2 **D)** blending at a low speed for about one minute ingredients in A -
3 C above;

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5 **E)** adding approximately 14 ounces of ice into said blender;

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7 **F)** adding approximately 3.53 ounces of contained and preserved
8 young coconut meat originating from said natural coconut at its immature
9 stage into said blender;

10
11 **G)** adding approximately 0.0625 ounces of vanilla essence into said
12 blender;

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14 **H)** blending at a high speed for about one minute ingredients in A
15 - C and E - G above until smooth; and

16
17 **I)** serving into a container for consumption.
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